





|    |  |                          |                                     |                                     |                          |                          |                          |
|----|--|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 23 | Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|----|--|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|

**SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions**

|    |   | IN                                  | OUT                                 |  | NA |                          |
|----|---|-------------------------------------|-------------------------------------|--|----|--------------------------|
| 24 | Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 25 | Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals. | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 26 | Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 27 | Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 28 | Small wares and portable appliances approved, properly designed, in good repair.  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |    | <input type="checkbox"/> |
| 29 | Utensils, equipment, and single serve items properly handled, stored, and dispensed.  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |  |    | <input type="checkbox"/> |
| 30 | Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 31 | Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |
| 32 | Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |  |    | <input type="checkbox"/> |

**TEMPERATURE OBSERVATIONS**

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

| Item            | Location            | Measurement | Comment |
|-----------------|---------------------|-------------|---------|
| Salsa           | 2-door refrigerator | 36.00 F     | CH      |
| Milk            | 2-door refrigerator | 37.00 F     | CH      |
| Eggs            | 2-door refrigerator | 37.00 F     | CH      |
| Chicken tamales | 2-door refrigerator | 38.00 F     | CH      |
| Raw chicken     | 2-door refrigerator | 37.00 F     | CH      |



**VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS**

| Item No | Observations & Corrective Actions   |
|---------|---|
|         | <p>Violation: Pests observed in facility.<br/>Inspector Observation: Multiple live and dead multi-generational roaches observed on prep tables, floors, and walls in kitchen. Multiple live roaches also observed in dining area.<br/>Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity.</p>  |
| 6       | <p>Violation: Water from refrigerator condenser dripping directly into food items that are not durably packaged or covered.<br/>Inspector Observation: 1 container of loosely covered raw meat in front display cooler observed with refrigeration condensate on plastic. Liquid also seen within pan.<br/>COS: Food voluntarily discarded.<br/>Corrective Action: Protect food from contamination/adulteration. Cover foods and repair leak. (1-202; 3-101.11; 3-202.12)</p> <p>Violation: Metal cans with critical or major defects.<br/>Inspector Observation: 2 large can of tomato sauce observed with critical dents on body and near seal of can.<br/>COS: Food voluntarily discarded.<br/>Corrective Action: Maintain foods free from adulteration. Adulterated foods shall not be offered for sale or human consumption. Remove defective cans from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</p>  |
| 11      | <p>Violation: Storing raw animal products next to or over cooked or ready-to-eat foods.<br/>Inspector Observation: Raw animal products observed stored over cooked, ready-to-eat food products throughout facility.</p> <p>In 2-door refrigerator:<br/>-Raw chicken observed stored directly next to and over cooked salsa and milk.<br/>-Raw eggs observed stored directly over open pot of cooked vegetable soup.</p> <p>In front display cooler:<br/>-Raw beef observed stored directly over flour tortillas, queso cheese, and cooked beef products.</p> <p>COS: Raw foods relocated below and away from ready-to-eat foods.<br/>Corrective Action: Protect food from contamination. Store raw animal products under or away from ready to eat foods. (3-302; 3-303; 3-304; 3-30)</p> <p>Violation: Foods not covered in storage (except when cooling).<br/>Inspector Observation: Multiple food items observed stored throughout facility without proper covers.</p> <p>In 2-door refrigerator:<br/>-cut tomatoes, onions, and cilantro<br/>-various sauces<br/>-open cans of condensed milk<br/>-container of guacamole<br/>-pot of cooked salsa<br/>-pot of vegetable soup<br/>-cooked chicken</p> <p>In prep area:<br/>-Tray of ready-to-eat baked goods on top shelf of speed rack</p> <p>In front display cooler:<br/>-various sauces<br/>-dry beef products</p> <p>COS: Food covered.<br/>Corrective Action: Protect food from contamination, cover. (3-302; 3-303; 3-304; 3-30)</p> |
| 13      | <p>Violation: Employee open drinks or food stored on or over food or food contact surfaces.<br/>Inspector Observation: Employee open cups with beverages observed on front prep table during preparation of dough and in 2-door refrigerator next to open container of guacamole.<br/>COS: Employee drinks voluntarily discarded.<br/>Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>   |



|    |  |
|----|--|
| 14 | <p>Violation: Complete absence of sanitizer solution in open food areas during active food preparation.<br/>Inspector Observation: No sanitizer bucket prepared at the time of inspection.<br/>COS: Sanitizer bucket prepared with 100 ppm chlorine sanitizer.<br/>Corrective Action: Provide and maintain approved sanitizer solution in all work areas with open food. (4.4; 3-304; 4-201.16)</p> <p>Violation: Food contact surfaces are dirty or unsanitary.<br/>Inspector Observation: In-use bread slicer stored as clean observed with excess dry food debris and build up<br/>Corrective Action: Properly clean and sanitize. (4.4; 3-304; 4-201.16)</p>   |
| 15 | <p>Violation: Hand sink is not stocked appropriately. Disposable towels not available or provided as required.<br/>Inspector Observation: No paper towels available at front hand sink<br/>COS: Paper towels provided.<br/>Corrective Action: Provide adequately stocked hand sinks. Provide paper towels. (5-202)</p> <p>Violation: Item found in or on hand sink.<br/>Inspector Observation: Container of orange juice observed stored within basin of front hand sink.<br/>COS: Item removed from hand sink.<br/>Corrective Action: Hand sinks are for hand washing only, no other purpose. Do not store anything in or on hand sink. (5-202)</p> <p>Violation: Hand sink blocked inhibiting access.<br/>Inspector Observation: Chair observed directly in front of front hand sink.<br/>COS: Items removed to provide access to hand sink.<br/>Corrective Action: Keep hand sinks easily accessible at all times. (5-202)</p>  |
| 16 | <p>Violation: Pests observed in facility.<br/>Inspector Observation: Multiple live and dead roaches observed on walls, flooring, and prep tables in kitchen and dining area.<br/>Corrective Action: Institute effective pest control measures to prevent the entry of pests and eliminate the presence of any observed pest activity. (6-202.13; 6-202.15; 6-501)</p>  |
| 21 | <p>Violation: Person in charge unable to convey proper food safety knowledge.<br/>Inspector Observation: Person in charge, Martha Vacques, unable to convey proper food safety knowledge regarding the 5 major symptoms of food borne illness and minimum cooking temperatures.<br/>Corrective Action: Ensure a person in charge who is knowledgeable regarding food safety practices is present at all times. (1-202, 2-101)</p>  |
| 23 | <p>Violation: Refrigerated, ready-to-eat, PHF (TCS) food not properly labeled for a 7 day use by date.<br/>Inspector Observation: Multiple cooked, ready-to-eat foods observed stored in 2-door refrigerator without proper date labeling.<br/>-Chicken tamales<br/>-Vegetable soup<br/>-Cooked salsa<br/>COS: Food properly labeled<br/>Corrective Action: Date label foods prepared on site or open food products stored in facility for 24 hours or more. (1-202; 3-305.11; 3-302.12)</p> <p>Violation: Facility repackaging and selling foods from an approved source without proper labeling.<br/>Inspector Observation: Facility repackaging various nuts in grab-and-go plastic bags in front service area without proper labels attached to product.<br/>COS: Food removed from grab and go sale.<br/>Corrective Action: Ensure all grab-and-go products contain proper labeling including product name (in English), ingredients, allergens, net weight, and source. (3-602.11)</p> |
| 28 | <p>Violation: Merchandiser refrigerator or freezer used to store open foods PHFs in violation of equipment label restriction.<br/>Inspector Observation: Open cheese fillings and meats observed stored in merchandiser coolers "labeled for the storage and/or display of packaged and bottled products only" in front service area.<br/>Corrective Action: Use equipment per manufacturer's specifications. Remove open foods. (3-304.13;3-304.14; 4-2; 7)</p>   |
| 29 | <p>Violation: Unapproved scoop used in foods which are not ready-to-eat.<br/>Inspector observation: Bowl used as scoop observed stored in container of sugar.<br/>Corrective Action: Use food grade scoop with handle.</p>   |

**Overall Inspection Comments:**

*Prior to reopening the facility must:*

- 1.) Be treated with sufficient pest control services within 48 hours. Facility must be contracted with pest control services for a period of 6 months and maintain records at the facility for review at all times.
- 2.) Perform deep cleaning and seal all holes and gaps throughout. All unused equipment in the facility must be removed to prevent pest harboring conditions.
- 3.) Pay closure fee within 10 business days.
- 4.) Pass a reinspection with 10 demerits or less and no critical or major repeat violations

*Facility must remain closed until authorized to reopen by the Health Department. If facility is found operating under an imminent health hazard, such as a pest infestation, facility will be closed with associated fees.*

*Ensure all documents regarding pest control are available for review at all times.*



Your invoice number for payment of the business closure is IN0212459. The invoice must be paid in full within 10 business days before a re-inspection can be performed on the facility. It can be paid at the Southern Nevada District office at 280 S. Decatur Blvd or through our online website at <https://www.southernnevadahealthdistrict.org/payment/ehinvoice>.

Storage, Food borne symptoms, and minimum cooking temperatures FERL documents provided.

FSPM invitation provided.

Food establishment regulations (2010) and educational materials available at [www.SouthernNevadaHealthDistrict.org/ferl](http://www.SouthernNevadaHealthDistrict.org/ferl)

|   |                                |  |
|---|--------------------------------|--|
| Section 1 Demerits  | 5                              | <p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. <b>Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</b></p> <p>21 to 40 demerits = C; Re-inspection after 15 days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. <b>Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</b></p> <p>41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. <b>Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</b></p> |
| Section 2 Demerits  | 21                             |  |
| Total Demerits  | 26                             |  |
| Initial Inspection Grade  | Closed                         |  |
| <input type="checkbox"/> This grade resulted from a repeat critical or major violation. |                                |  |
| Reinspection Fee:   | \$716.00                       |  |
| Fee required to be paid within 10 business days or prior to reinspection                | Inspector name: Chris Parangan |  |

| Received by (signature) | Received by (printed)  | EHS (signature)    |
|-------------------------|------------------------|--------------------|
|                         | Martha Vasquez<br>Chef | <br>Chris Parangan |

Your signature on this form: 1) Does not constitute agreement with its contents. You may discuss the contents of this report with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.

# HOW TO SPOT A FAKE RESTAURANT INSPECTOR

## Does your health inspector wear an identification badge? Do they have official business cards?

An Environmental Health Specialist (aka "health inspector") with the Southern Nevada Health District wears a picture ID badge. Health District inspectors will identify themselves, state the purpose of their visit, and ask to speak to a Person-In-Charge (PIC). They usually carry official business cards.

## Did you receive a phone call to schedule a routine inspection?

Routine inspections are UNANNOUNCED. Scheduled inspections are usually follow-up activities such as re-inspections and surveys. If you are currently in the Plan Review process, our Facility Design Assessment & Permitting (FDAP) inspectors may schedule an on-site inspection.

## Did they ask for any personal information including credit card information?

Health District inspectors will NOT ask for credit card information. Personal information requests are limited to a name, email address, and phone number. Email addresses are needed to send inspection reports, and phone numbers are primarily used to contact the PIC of a facility in case of an emergency or to request information.

## Did they ask you for money or food?

Health inspectors will NOT ask for money; no financial transactions can be handled by a health inspector. Routine inspections do not have an associated fee. Annual health permit fees, re-inspection fees, verified complaint fees, and closure fees are remitted directly to the Health District, either online or in person, at any of the Health District's Environmental Health service locations. A health inspector can give you information about paying fees online or about locations where payments can be made. Health inspectors will not ask for or accept food.

## Did they provide an inspection report?

A health inspection (including follow-up visits) will be documented on an inspection report and be sent to the PIC (or designated recipient) via email, fax, or paper form within 24 hours. If a routine inspection was conducted, an inspector will provide a grade card before leaving.



If you are still in doubt, you can call the Southern Nevada Health District to verify information.

Monday-Friday 8:00 a.m. – 4:30 p.m.  
(702) 759-1110

NOTE: Health inspectors from the Southern Nevada Health District may conduct inspections outside of normal Health District business hours.

